



SEAFOOD CUISINE • DINING • SPECIAL EVENTS

Starters

JUMBO SHRIMP COCKTAIL

Zesty Cocktail Sauce \$12

LOBSTER, SPINACH & ARTICHOKE DIP

Crisp Tortilla Chips & Salsa \$11

CALAMARI FRITTI

Tender Calamari, Flour Dusted & Flash Fried, Toasted with Garlic, Lemon and White Wine \$10

FRESH OYSTERS OF THE SEASON

On the Half Shell with Spicy Cocktail Sauce

1/2 Dozen \$13 Full Dozen \$24

Soups & Salads

NEW ENGLAND-STYLE CLAM CHOWDER \$8

CHEF'S SOUP OF THE DAY \$7

THE ORIGINAL CAESAR SALAD

Romaine Hearts with Caesar Dressing, Parmesan Cheese & Herb Garlic Croutons \$8

Entrée Caesar with Chicken \$15

CHINESE CHICKEN SALAD

Shredded Napa, Red and Green Cabbage, Daikon, Chicken Breast, Crisp Won Tons, and Spicy Asian Dressing \$13

SHRIMP & CRAB LOUIE

Shrimp, Lump Blue Crab, Asparagus, Egg, Avocado, Mixed Greens, and Louie Dressing \$17

TRADITIONAL COBB SALAD

Tossed Table-Side, Turkey, Tomato, Bacon, Egg, Bleu Cheese, Avocado, and Choice of Dressing \$13

Sandwiches

CERTIFIED ANGUS BURGER

Lettuce, Tomato, Onion Straws Dill Pickle, Roasted Garlic Aioli \$13

Sautéed Mushrooms, White Cheddar Cheese, Bacon, Blue Cheese, Avocado Additional Toppings Each \$1.50

ROASTED TURKEY & AVOCADO CROISSANT CLUB

Lettuce, Smoked Bacon, Tomato, Mayonnaise \$12

PRIME RIB FRENCH DIP

Shaved Roast Beef, Onion Straws, Toasted Baguette, Au Jus \$14

GRILLED CHICKEN PANINI SANDWICH

Grilled Chicken Breast, Brioche Bread, Pesto Mayonnaise, Caramelized Onions, Tomatoes, Bacon, Provolone Cheese \$11

Favorites

FISH & CHIPS

Panko Breaded Cod, Jalapeno Tartar Sauce, Garlic Fries \$13

SHRIMP & SCALLOPS FRA DIAVOLO

Jumbo Shrimp, Fresh Sea Scallops Spicy Red Sauce, Angel Hair Pasta \$17

FRENCH PICNIC

Half Turkey & Avocado Club Croissant with choice of
Clam Chowder, Chef's Soup of the day or Mixed Green Salad \$11

PORTOBELLO MUSHROOM RAVIOLI

Fresh Roasted Vegetables & Herbs, Tomato-Fennel Sauce, Parmesan Cheese \$14

Starters

JUMBO SHRIMP COCKTAIL

Zesty Cocktail Sauce \$12

LOBSTER, SPINACH & ARTICHOKE DIP

Crisp Tortilla Chips & Salsa \$11

CALAMARI FRITTI

Tender Calamari, Flour Dusted & Flash Fried, Toasted with Garlic, Lemon, and White Wine \$10

FRESH OYSTERS OF THE SEASON

On the Half Shell with Spicy Cocktail Sauce
1/2 Dozen \$13 Full Dozen \$24

SHANGHAI RED'S SAMPLER PLATTER

Calamari, Lobster, Spinach & Artichoke Dip, Coconut Shrimp Skewers and Crab Stuffed Mushrooms \$21

KOBE BEEF SKEWERS

Teriyaki Glazed, Toasted Sesame Seeds and Asian Slaw \$13

ICED SEAFOOD SAMPLER

Jumbo Shrimp, Alaskan King Crab Legs, Oysters on Half Shell & Chilled Atlantic Salmon. Great to Share! \$26

COCONUT SHRIMP SKEWERS

Julienne Vegetable Salad, Chile Pepper Sauce \$11

CRAB STUFFED MUSHROOMS

Hollandaise Sauce \$13

Soups & Salads

NEW ENGLAND-STYLE CLAM CHOWDER \$8

CHEF'S SOUP OF THE DAY \$7

THE ORIGINAL CAESAR SALAD

Romaine Hearts with Caesar Dressing, Parmesan Cheese, and Herb Garlic Croutons \$8
Entrée with Grilled Chicken \$15

SHRIMP & CRAB LOUIE

Shrimp, Lump Blue Crab, Asparagus, Egg, Avocado, Mixed Greens and Louie Dressing \$17

ORGANIC CALIFORNIA SPRING GREENS

Candied Walnuts, Crisp Apples, Raspberry Vinaigrette \$8
Entrée with Fresh Grilled Atlantic Salmon \$19

Pastas

SEAFOOD COLLAGE

Half Lobster Tail, Fresh Sea Scallops, Jumbo Shrimp Fresh Fish, White Wine Sauce. Choice of Rice or Linguini \$38

SHRIMP & SCALLOPS FRA DIAVOLO

Jumbo Shrimp, Fresh Sea Scallops, Spicy Red Sauce, Angel Hair Pasta \$23

PORTOBELLO MUSHROOM RAVIOLI

Fresh Roasted Vegetables & Herbs
Tomato-Fennel Sauce, Parmesan Cheese \$17

Chef's Creations

CARIBBEAN SPICED MAHI MAHI

Grilled Mahi Mahi seasoned with Caribbean Spices with Basmati Rice Seasonal Vegetables and Avocado Melon Salsa \$23

GRILLED SALMON

Grilled Salmon served with Basmati Rice, Seasonal Vegetables and Red Pepper Corn Relish \$26

12 OZ NEW YORK STEAK

New York Steak served with Bleu Cheese Mashed Potatoes Seasonal Vegetables and Shanghai Mushroom Sauce \$30

From the Sea

CLASSIC SHRIMP SCAMPI

White Wine Garlic Butter Sauce, Capers Rice Pilaf and Fresh Seasonal Vegetables \$24

FISH & CHIPS

Panko Breaded Cod, Jalapeno, Tartar Sauce, Garlic Fries \$17

SHANGHAI RED'S CIOPPINO

Shrimp, Scallops, Clams, Crab Legs, San Francisco-Style Tomato Broth, Garlic, Peppers \$30

GRILLED SEAFOOD TRIO

Jumbo Shrimp, Fresh Sea Scallops, Fresh Atlantic Salmon Rice Pilaf, Fresh Seasonal Vegetables \$26

LOBSTER TAIL

Drawn Butter Market Price

ALASKAN KING CRAB LEGS

1 1/2 lbs. Red King Crab, Melted Butter, Lemon, Potatoes and Fresh Seasonal Vegetables Market Price

From the Land

3/4 LB ROAST PRIME RIB OF BEEF

Au Jus, Creamy Horseradish, Baked Potato and Fresh Seasonal Vegetables \$27

AUSTRALIAN ROASTED RACK OF LAMB

Rosemary Marinated, Pepita Crusted, Potatoes Fresh Seasonal Vegetables, and Pomegranate Sauce \$36

FILET OSCAR

8oz. Filet, King Crab Meat, Fresh Asparagus, Béarnaise Sauce \$36

SIZZLING TOP SIRLOIN

Onions, Peppers, Mushrooms, Red Wine Sauce, and Baked Potato \$24

FILET MIGNON

Crispy Onion Straws, Potatoes, and Fresh Seasonal Vegetables \$31

CHICKEN SCALOPPINE

Mushrooms, Capers, Lemon Cream, Potatoes and Fresh Seasonal Vegetables \$21

Combos

FILET MIGNON OR PRIME RIB & SHRIMP SCAMPI \$37

FILET MIGNON OR PRIME RIB & LOBSTER TAIL Market Price

Add a Cup of Chowder or Mixed Green Salad \$5



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Winter Drinks

Fresh Apple Mojito
Myers's Platinum White Rum, Organic Agave Nectar, Apple Juice, Club Soda, Monin & fresh Mint \$9

Pomegranate Martini
ABSOLUT Citron, Triple Sec, Pomegranate Juice, Pama Liqueur and a splash of Sprite \$9

Chocolate Martini
Cupcake Frosting Vodka, Baileys Irish Cream, Godiva Liqueur, Crème de Cocoa & a splash of cream \$9

Red Sangria
Brandy, Merlot, Organic Agave Nectar, Orange, Cranberry & Apple Juices, garnished with fresh fruit \$8

Caramel Apple Coffee
Kahlua, Stoli Gala Applit, Stirrings Espresso Liqueur, Bols Butterscotch, topped with fresh whipped cream and a caramel apple wedge \$8

Toffee Hot Chocolate
Brandy, Frangelico, Bols Butterscotch, Hot Cocoa, topped with whipped cream \$8

Oatmeal Cookie Hot Cocoa
Baileys Irish Cream, Bols Butterscotch & Cinnamon, served with a warm Oatmeal Cookie \$9

Gluten-Free Cucumber Mint Martini
Gluten-Free Blue Ice Vodka and fresh Lemon & Cucumber muddled with a hint of Splenda and Mint, served chilled and straight up \$10

Siberian Coffee
Cupcake Frosting Vodka, Baileys Irish Cream, Amaretto, Stirrings Espresso Liqueur, topped with whipped cream \$8

Caramel Apple Manhattan
Crown Royal, sweet Vermouth, Bols Butterscotch, Apple Juice & Bitters \$8

Skinny Blue Margarita
Only 150 Calories! Tequila, Organic Agave Nectar, Blue Curacao & fresh Lime \$9

Skinny Lemon Drop
Only 130 Calories! Stoli Citros, Sugar Free Triple Sec & fresh Lemon \$9

Specialty Drinks

Wild Berry Mojito
Rum, Bacardi 151, Organic Agave Nectar, club soda, mint and fresh seasonal berries \$9

Sangria Blanco
Brandy, Chardonnay, Peach Schnapps, Organic Agave Nectar, fresh orange and pineapple juice, served with fresh fruit \$8

160 Margarita
Only 160 calories! Milagro Tequila, Organic Agave Nectar, Grand Marnier and fresh squeezed lime juice served on the rocks \$8

1944 Mai Tai
Rum, Orange Curacao, Rock Candy Liqueur and fresh lime juice \$9

Burning Mandarin Martini
Sweet & Spicy! Absolut Mandrin, fresh lemon, orange and cranberry juices, served chilled and straight up with a touch of Serrano \$10

Hibiscus Martini
Blue Ice Organic Wheat American Vodka, hibiscus syrup, fresh lime & lemon, Organic Agave Nectar, muddled fresh ginger and cucumber served straight up \$10

Ruby Red
Tequila, Vodka, Triple Sec, Organic Agave Nectar, grapefruit and lime juices, served on the rocks \$10

Beer

Amstel Light \$4.50	O'Doul's \$4.50	Corona \$5.50
Budweiser \$4.50	Sam Adams \$4.50	Corona Light \$5.50
Bud Light \$4.50	Sierra Nevada \$4.50	Heineken \$5.50
MGD \$4.50	Beck's \$5.50	Heineken Light \$5.50
Miller Lite \$4.50	Beck's Dark \$5.50	Stella Artois \$5.50

Wine

Champagne & Sparkling Wine

Prosecco (split) \$7.50
Martini&Asti Spumante, Italy \$29.00
Korbel, Brut, California \$9.50 / \$32.00
Muum, Chaf de Cave, Brut, California \$36.00
Moet et Chandon, White Star, France \$80.00
Veuve Clicquot Ponsardin, Yellow Lable, Brut, France \$95.00
Dom Perignon, France \$250.00

Chardonnay

Canyon Road California \$7.00 / \$24.50	Murphy-Goode, Sonoma \$39.00
Robert Mondavi, Private Selection, CA \$28.00	La Crema, Sonoma \$44.00
Raymond "R" Series \$32.00	Sterling, Napa \$45.00
Kenwood Sonoma \$32.00	Cambria, Katherine's Vineyard, Santa Barbara \$45.00
Fri Brother, S \$9.50 / \$34.00	Sonoma cutrer Russian River \$49.00
Beringer, Founders Estate, CA \$36.00	Ferrari Carano, Alexander Valley \$54.00
Markham, Napa \$38.00	Cakebread, Napa \$80.00

Other White

White Zinfandel, Canyon Road \$7.00 / \$24.50
White Zinfandel, Beringer, California \$25.00
Riesling, Chateau St. Michelle, Washington \$26.00
Pinot Grigio, Pepi, CA \$7.25 / \$27.00
Riesling J. Lohr "Bay Mist", CA \$7.25 / \$27.00
Gewurztraminer, Chateau St. Jean, Sonoma \$36.00
Conundrum, Caymus, CA \$48.00

Sauvignon Blanc

Kenwood, Sonoma \$32.00
Coppola, Diamond Collection CA \$34.00
Raymond Reserve, Napa \$9.00 / \$34.00

Import Whites

Pinot Grigio, Cavit, Italy \$28.00
Chadonnay, Red Bicycle, France \$28.00
Sauvignon Blanc, Kim Crawford, New Zealand \$39.00
Pouilly Fuiss, Louis Jadot, France \$52.00

Pinot Noir

Camelot, CA \$26.00	Carmel Road, Monterey, CA \$44.00
Mirassou, CA \$8.00 / \$28.00	La Crema, Sonoma, CA \$47.00
Jekel, Monterey, C \$38.00	Morgan Winery, "Twelve Clones" Monterey, CA \$56.0
Kendall- Jackson, Special reserve, CA \$40.00	Lucia Vineyard, Santa Lucia Highland, CA \$73.00
Kenwood, Russian River, Sonoma, CA \$42.00	

Zinfandel

Ravenswood Zen of Zin "Old Vine" Sonoma, CA \$9.00 / \$33.00
Edmeades, Mendocino, CA \$44.00

Meritage - Blends

Robert Mondavi, Central Coast, CA \$29.00
Cinnabar, Meritage, CA \$43.00
Murphy-Goode, Wild Card, Claret, Sonoma, CA \$49.00

Other Reds

Syrah Bridlewood Estate, Central Coast \$8.50 / \$33.00
Shiraz, Columbia Crest, Grand Estate, WA \$33.00
Petite Syrah, EOS, Reserve, Paso Robles \$45.00

Cabernet Sauvignon

Canyon Road, CA \$7.00 / \$24.50	Sterling, Napa, CA \$44.00
Robert Mondavi Private Selection, CA \$27.00	Chateau St. Michelle, "Indian Wells" Columbia Valley \$44.00
Murphy-Goode, CA \$35.00	Franciscan, Napa, CA \$46.00
Louis M. Martinei, Sonoma, CA \$36.00	Freemark Abbey, Sonoma, CA \$58.00
Ray's Station, Alexander Valley \$37.00	Stag's Leap, Napa, CA \$72.00
Kendall- Jackson, Vintner's Reserve \$10.00 / \$38.00	Jordan, Sonoma, CA \$88.00
Avalon Napa, CA \$42.00	Cakebread, Napa, CA \$110.00

Merlot

Canyon Road, CA \$7.00 / \$24.50	Aquinas, Napa, CA \$32.00
Tin Roof, CA \$28.00	Kendell-Jackson, Vintner's Reserve, CA \$36.00
Cellar No 8, CA \$28.00	Franciscan, Napa, CA \$41.00
Red Rock, CA \$29.00	Sterling, Napa, CA \$42.00
Blackstone, CA \$28.00	
Souverain, Alexander \$9.50 / \$36.00	

Import Reds

Shirz, Rosemount, Australia \$7.00 / \$26.00
Beaujolais, Louis Jadot, France \$32.00
Chianti, Da Vinci, Italy \$9.00 / \$34.00
Cabernet Sauvignon, Casa Lapostolle, Chili \$48.00

Shanghai Red's Cellar

Tapestry, Beaulieu Vineyards, Napa '02 \$75.00
George de La Tour, Beaulieu Vineyard, Napa '04 \$150.00
Cabernet Sauvignon, far Niente, Napa '06 \$165.00
Quintessa, Napa '06 \$175.00
Caymus Vineyards, Napa '07 \$180.00
Opus One, Napa '06 \$210.00